



## Turtle Cheesecake

By Elsie Catrett

Cook of the Month

6 Tbsp. Margarine  
1 1/2 Cups graham crackers crumbs  
2 Envelopes unflavored gelatin  
2-8oz. Cream cheese  
1 Cup sugar  
2 Tsp vanilla flavoring  
1-8oz. Con-tainer  
2 Cups cottage cheese  
1/4 Cup of each: caramel topping – thawed, hot fudge topping, chopped pecans  
cool whip

Preheat oven to 350 degrees. Melt margarine in small saucepan over medium heat. Stir in graham cracker crumbs. Press crumb mixture firmly into bottom of spring form 10 inch pan. Bake 10 minutes. Cool.

Pour 1/2 cup cold water in small saucepan, sprinkle gelatin over water. Heat gelatin over low heat until dissolved, stirring constantly.

Mix cream cheese, cottage cheese, sugar and vanilla in mixer until smooth. Add gelatin, mix well. Fold in topping. Pour into prepared crust. Refrigerate for 4 hours or until set.

Loosen edge of cake from pan. Remove sides of pan from cake. Drizzle caramel and hot fudge sauce over cheesecake. Sprinkle pecans evenly over top of cake before serving.

## Vegetable stir fry with chicken

3 Cups green cabbage – shredded  
1 Cup each of the following: sliced carrots, bell peppers (red & green), onions, fresh mushrooms, French style green beans, and water chestnuts.

Spray large skillet with pam  
Add vegetables and stir fry for 5 minutes. All seasoning salt to taste.

Add 1/2 cup chicken broth to this mixture and continue cooking on medium heat for 30 minutes. Put lid on skillet and let set until ready to serve. Meanwhile strip chicken breast (about 4) and stir fry until done. Season to taste. Serve over vegetables, with rolls or toast. Makes nine serving or 5 people.

## Lemon Cream Cheese Pound Cake

3 Cups all purpose flower-sifted set aside.

Cream together: 1-8oz. Cream cheese  
2 Sticks butter  
3 Cups sugar  
3 Tbsps. Sour cream

Beat well and then add 6 eggs, one at a time, beating well after each egg.

Gradually beat in flour and mix well.  
Add 1 tsp of butternut flavoring, 2 tsp. Lemon flavoring, 1 tsp. Vanilla flavoring.

Beat well. Pour into greased and floured tube pan.  
Put in over and then turn oven on at 300 degrees and bake for 1 1/2 hours. DO NOT OPEN DURING BAKING TIME.

## Quick & Easy Apple Pie

2 Refrigerated pie crust

Place one crust in pie plate

In large bowl: Place 4 cups peeled and sliced apples (slice small) thinly

Add 3/4 cup sugar to apple, 3 Tbsp. Cornstarch, 1 tsp cinnamon, ground. Toss with apples until all apples are coated well. Spoon into pie shell spreading to edges.

Top with crust, cut off excess crust and pinch crust together with fingers or fork. Brush crust with one beaten egg white, sprinkle with 1 tsp sugar.

Put slits on top crust in center.

Bake in preheated oven at 425 degrees for 30 minutes. Top with ice cream.

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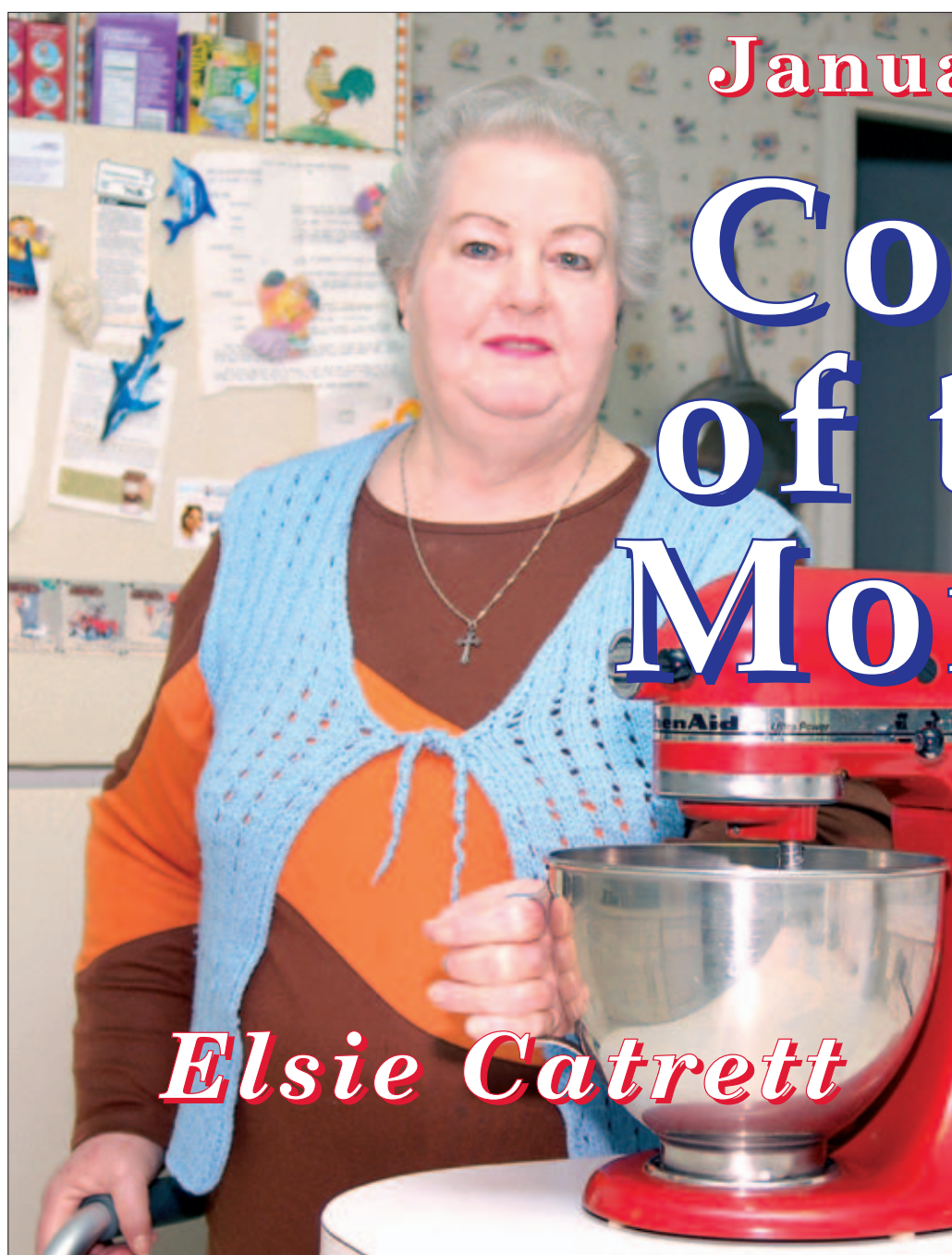
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January's

Cook  
of the  
Month

Elsie Catrett

Pictured in her kitchen in Green Acres is Elsie Catrett, the Sun's January Cook of the Month.

Choctaw Sun photo by Tommy Campbell

BUTLER -- "I'm 68 years old and I've never won anything in my life!" said Elsie Catrett of Butler when she learned she had been chosen January's Cook of the Month.

Elsie is a life-long cook with a long list of

recipes to her credit. Many of her concoctions are delicious desserts like those featured on this page.

Elsie will have the opportunity to compete in the Choctaw Sun's 'cook-off' later this year, along

with other Cooks of the Month, for the title of Cook of the Year. Congratulations, Elsie!

(ED. NOTE: Do you know a good cook? Nominate them for Cook of the Month. Just send a little

information about the cook, along with 4 recipes to The Choctaw Sun. Nominations can be dropped off at either the Butler or Gilbertown locations of the Sun, or sent in by email to choctawsun@millry.net.)

## Come lick your fingers at J&K Junction

TOXEY -- There is no way around it! It is not that you aren't dignified or that you lack in manners, but rather it's that the ribs from J&K Junction are so darn good that you can't help it -- you're going to make a mess!

Kathy Lewis, owner of the restaurant, has created such a delicious sauce that even the most dignified of patrons have been seen licking their fingers. The slow cooked ribs come 12 to a stack, with plenty of tender meat. For a bargain try the take-out Box Car Rib Special. This meal is a steal because it comes with a stack of ribs, 2-16 oz. Side orders, and 16 pieces of Texas toast for only \$20.95.

Other specials you must try are the Thursday and Saturday after 4 pm \$10.99 meal deals.

The MORE Than-U-Can EAT meal comes with: 7 different Sea foods, two sides, and bread. This meal is great for sharing.



Ribs, anyone? Don't forget the napkin at J&K! Kate Roberts face shows it all!

Also, try the Hobo ALL-U-Can EAT meal. It comes with boiled shrimp, corn on the cob, new potatoes, and sausage. Or the All-U-Eat Fish, Chicken and Ribs served with two sides is an excellent choice. But with prices like these there is no room for sharing.

Remember, to invite Ms. Kathy to your next party and let her bring the food. She caters any size event and will leave everyone satisfied. Or if it is a party room you need call her regarding the J&K House which may accommodate up to 100 people.

The atmosphere at J&K is family friendly where neighbors enjoy talking with each other and where Ms. Kathy, is often seen sitting and visiting with her customers.

J&K Junction is located off Hwy 17 in Toxey, Alabama with J&K house directly behind the restaurant. You may reach them at 251-843-3199.

**J & K Junction**

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